

Yorkshire Pudding

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There are two 'tricks' to really great Yorkshire Puddings; mixing the batter fully and a really hot pan to start them cooking.

- 1 cup all purpose flour
- 1 cup milk
- 3 eggs
- 1/4 tsp. salt

Mix all ingredients together with an electric mixer on 'high speed' for 5-6 minutes, depending on your mixer.

Place batter in fridge for at least 1 hour, to chill completely.

In a 12 cup muffin tin place 1 Tbsp of Canola oil in each cup.

Place muffin tin in a pre-heated oven 425° f, and bring up to oven temp watching that oil doesn't smoke.

Remove muffin tin and pour enough batter in each cup to fill half way.

Place muffin tin back in oven, and re-set temp to 350°f.

Bake for 25-30 minutes until golden brown.